



S M A L L P L A T E S

Calamari, *harissa sauce* 9.95

Local Tomato Sampler, *crumbled goat cheese, julienne red onion, extra virgin olive oil, sea salt, cracked black pepper, crostini* 13.95

▲ **Mediterranean Street Fries**, *hand-cut fries, harissa spiced chicken, tomato bruschetta, arugula, crumbled feta* 13.95

▲ **Crispy Burrata**, *fig balsamic, tomato chili compote* 13.95

Truffled Fries, *Parmesan-lime aioli* 8.95

▲ **Mediterranean Tapas**, *hummus, crispy burrata, Serrano ham, harissa spiced chicken skewer, tomato bruschetta, caponata with feta and pine nuts, grilled pita* 16.95

Blue Crab and Spinach Dip, *crispy lavosh* 12.95

▲ **Garlic Crusted Ahi Tuna***, *creamy corn, harissa sauce, shaved Parmesan* 13.95

▲ **Dip Duo**, *traditional hummus with smoked paprika and extra virgin olive oil, caponata with feta and pine nuts, crispy lavosh* 12.95

▲ **Tuscan Short Rib Sliders**, *brioche buns, pickled chili peppers, ricotta Boursin, truffled fries* 13.95

Darn Good Burger*, *herb mayonnaise, hand-cut fries; just ask for cheese* 10.95

▲ **Grilled Chicken and Greek Vegetable Salad**, *heirloom tomatoes, cucumbers, red onions, kalamata olives, bell peppers, crumbled feta, garlic-oregano vinaigrette* 12.95

▲ **Heirloom Tomato and Basil Pesto Flatbread**, *crumbled feta, fig balsamic glaze* 13.95

▲ **Chorizo and Roasted Red Pepper Flatbread**, *sweet corn cream, caramelized onions, fresh mozzarella, cilantro* 13.95

Potato Leek Soup 4.95/5.95

Soup for Today Market Price

E N T R É E S

served with a simple tossed salad with house vinaigrette

Parmesan Crusted Chicken, *herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes, seasonal vegetable* 21.95

Baked Pecan Crusted Trout, *lemon beurre blanc, creamy polenta, seasonal vegetable* 24.95

▲ **Bone-In Pork Jägerschnitzel**, *bacon-mushroom brandy sauce, truffle fries* 30.95

▲ **Spanakorizo Eggplant**, *Spanish rice and sweet corn filled eggplant, warm fregula salad, wilted arugula, tzatziki, harissa sauce* 19.95

Today's Chef's Selection (*Please ask your server*) Market Price

Wood-Fire Grilled Salmon*, *vintage sherry-honey glaze, garlic-thyme butter, creamy polenta, seasonal vegetable* 26.95

Pan Seared Smoked Paprika Dusted Sea Scallops, *creamy corn, bacon, chives, wilted greens, blistered cherry tomatoes* 31.95

▲ **Gemelli Bolognese**, *rich ground beef, sweet Italian sausage and tomato ragu, gemelli pasta, creamy burrata, basil pesto* 22.95

Oak-Fired Filet Mignon, *bruschetta relish, shaved Parmesan, mashed potatoes, seasonal vegetable* 32.95

▲ **Wood-Fired Harissa Rotisserie Chicken**, *warm fregula salad, seasonal vegetable* 22.95

Chef's Rotisserie Special (*Please ask your server*) Market Price

Slow Braised Tuscan Beef Short Ribs, *Marsala, rich tomato-Parmesan sauce, creamy polenta, wilted greens* 30.95

▲ **Chef's features August 8 – October 2**

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

**Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*